

chez jules

SUNDAY MENU

DIMANCHE 29 MARS 2026

APÉRITIFS

PERNOD pastis 3.75

KIR ROYALE champagne, creme de cassis 10.95

ELDERFLOWER SPRITZ st germain, sparkling wine, soda
8.95

HORS D'OEUVRES

MIXED OLIVES (VE Mu SD) 4.50

PORK, THYME & ONION CROQUETTE aioli
(C SD M E G) 1.50

GARLIC & PARSLEY BAGUETTE (V M G) 4.25

GARLIC & PARSLEY BAGUETTE with cheese (V M G) 5.25

ENTRÉES / STARTERS

FRENCH ONION SOUP gruyère croûton (M G SD C) 7.75

CELERIAC & APPLE SOUP croûtons (V SD G C M) 5.95

HAM HOCK RILLETES pink onion & peashoot salad, mustard emulsion, toasted french bread (Mu G E SD) 7.95

GARLIC KING PRAWNS spicy tomato ragout (F C SD) 8.25

ESCARGOT snails in garlic butter, pastis & sourdough toast (M Mo SD G) 8.50

TARTIFLETTE potato, smoked bacon, shallots, cream, brie (M SD) 7.95

BAKED GOATS CHEESE green olive tapenade, croûtes (V G SD M) 7.95

SMOKED MACKEREL PATE citrus crème fraîche, croûtes (F SD G Mu M) 7.95

WALDORF SALAD WITH SHROPSHIRE BLUE CHEESE celery, apple, walnuts, grapes (V M C N SD)

VE option available 7.50

PLATS DE RÉSISTANCE

All main courses served with a pan of seasonal vegetables & gratin dauphinois unless stated otherwise **

ROAST BEEF Yorkshire pudding, roast potatoes, jus (C E G M SD) 18.95

DEMI ROAST CHICKEN roast potatoes, gravy (SD) 16.95

RUMP OF LAMB pomme Anna, ramson sauce (SD C M) 24.95

CHICKEN BREAST peas a la français (M C SD) 16.95

CONFIT PORK BELLY pomme purée, white cabbage slaw, creamy whole grain mustad sauce (SD M C Mu) 18.95

PAN FRIED SEABASS FILLET crispy new potatoes, lemon butter, sauce vierge (C M SD F) 18.95

COD LOIN spring greens & Comté risotto, crispy leeks (F M C G SD) 24.95

SAVOURY CRÊPE ratatouille, tomato sauce, glazed with cheese (V G M E SD) 15.95

RED ONION TARTE TATIN plant based cheese sauce, smoked almonds (VE G C N SD) 15.95

STEAKS

served with confit tomato & frites, choose your sauce:

peppercorn sauce (M SD Mu) red wine sauce (SD) café de Paris butter (M MU SD) or maitre d'hotel beurre (M SD)

8oz RIBEYE 25.95 / 10oz RIBEYE** 29.95**

ALLERGENS - indicates presence of allergen in the dish

C-Celery / E - Eggs / G-Gluten / Cr-Crustacean / F-Fish / L-Lupin / M-Milk / Mo-Molluscs / Mu-Mustard /

N-Nuts / P-Peanuts / SS-Sesame Seeds / S-Soya / SD-Sulphur Dioxide / V-Vegetarian / VE-Vegan

Depuis 1997